



Cocktail of the week: After Hours

12.5

Wine of the week: Charles Heidsieck, Rose Reserve, Champagne, France, NV

20/110

Snacks

Gochujang popcorn chicken	8
Pulled lamb and chimichurri rösti (gf)	9
Hot scotch egg with celeriac remoulade	10
Truffle brie on toast with spiced honey (v)	7
Whipped cod's roe with garlic and rosemary focaccia	9
Maldon oysters with mignonette (half dozen/dozen)(gf)	24/48
Grilled Merguez sausages with aioli and green sauce (gf)	9
Crispy cod cheeks with tartare sauce and pickled cucumber	9
Boquerones (Spanish anchovies) with garlic and chilli dressing (gf)	7
Wild mushroom pâté on toasted brioche with pickles and crispy shallots (v)	8

Starters

Jerusalem artichoke soup with pickled apple and 'nduja crumb	12.5
Seared scallops with pea purée, pickled shallots, brown butter and pancetta	18.5
Baron Bigod and caramelized onion tartlet with pickled walnuts and frisée (v)	14.5
Tuna ceviche with guacamole, wasabi mayonnaise, ponzu dressing and radishes (gf)	16.5
Suffolk beef tartare with black garlic, sourdough crisp, tarragon mustard, pickled shallots and hen's yolk	14.5

Main Courses

Roast cod with confit leeks, pickled fennel, smoked cod roe beurre blanc, apple and brown butter	28
Caramelised gnocchi with roasted Jerusalem artichokes, Parmesan, pickled artichokes and truffle (v)	23.5
Rare breed 28-day aged fillet of beef with pommes saladaise, parsnip purée and red wine sauce (gf)	42
Roast venison loin with salt baked beetroot, celeriac, burnt onion purée, sea buckthorn and venison jus (gf)	29.5
Chalk stream trout with champagne velouté, shimeji mushrooms, ratte potatoes, keta caviar and sorrel purée (gf)	28.5
Assiette of Suffolk pork with fondant potato, cauliflower purée, roasted sauerkraut, Aspath cider sauce and mustard jus	30

Side Dishes

Skin-on fries with aioli	7
Green beans with garlic and parmesan	6.5
New potatoes with green sauce and Felsina olive oil	7

Desserts

Vanilla crème brûlée (gf)	11
Rum and raisin baked Alaska	13.5
Raspberry soufflé with white chocolate ice cream (gf)	13.5
Sticky toffee pudding with toffee sauce and vanilla ice cream	13.5
Chocolate mousse with olive oil ice cream, cherries, snaps, crackles and pops	11
Blood orange panna cotta with almond brittle and honeycomb Chantilly (n) (gf)	13
A selection of artisan local cheeses with quince jelly, grapes, pickles and crackers	16.5

An optional 12.5% service charge will be added to your bill.

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (n) = contains nuts, (v) = vegetarian, (gf) = gluten free